

Retail Food Inspection Report

Floyd County Health Department

Telephone (812) 948-4726

Establishment Name DRAGON KINGS DAUGHTER (TOKI MASUBUCHI INC)	Telephone Number Est 812-725-8600 Own 502-810-4497	Date of Inspection 05/11/2022	ID#
Address 129 W. MARKET ST., NEW ALBANY IN 47150			
Owner TOKI MASUBUCHI	Purpose <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-Operational <input type="checkbox"/> Temporary <input type="checkbox"/> HACCP <input type="checkbox"/> Other (list)	Follow Up 05/18/2022	Released 05/11/2022
Owner's Address 2310 BOULEVARD NAPOLEON NEW ALBANY, IN 47150-		Menu Type 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input checked="" type="checkbox"/> 5 <input type="checkbox"/>	
Person in Charge BRIAN LEONARD			
Responsible Person's Email RYAN@DRAGONKINGS DAUGHTER.COM			
Certified Food Handler RYAN WESTPHAL			

CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE COLUMN MARKED AS "R"

Section #	C	NC	R	Narrative	To Be Corrected
187	X			Measured half and half creamer in bar cooler at 50F.(discarded) If dairy products are stored in this cooler it must maintain a temperature of 41F or below. Measured food in 3rd cooler from the right in kitchen at 42F. Thermometer was reading 45F Cooler should be adjusted to maintain a temp of 41 or below.	discarded/ 1 day
191	X			Observed 2 cooked food items in the 4th prep cooler from the right in kitchen to not have a date mark. Employee stated they were 1 day old.	Corrected
345	X		X	Observed employee filling a sanitizer bucket in handsink. Hand washing sinks can only be used to wash hands.	Today/ retrain staff
438	X			Observed a blue spray bottle and a blue squeeze bottle left of handsink in kitchen to not be labeled. Observed 2 spray bottles in the bar without labels.	today
218		X		Observed a broken handle on the first prep cooler from the right in kitchen.	2 weeks
138		X	X	Observed 3 food employees to not have a hair restraint.	corrected/ retrain staff
256		X		Observed second prep cooler from the right in kitchen to be missing a thermometer.	2 days
291		X		Observed no quat test strips for sanitizer. Observed chlorine test strips in bar to be water damaged.	2 days
431		X		Observed areas of floor in warewash to be in need of cleaning. Observed debris around caster wheels of storage racks and along wall under drying rack. Observed mold growth on wall near drying rack.	3 days

Summary of Violations C 4 NC 5 R 2

Received by (name and title printed): RYAN		Inspected by (name and title printed): Thomas Snider CFS	
Received by (signature):		Inspected by (signature):	
cc:	cc:	cc:	